

Valentine's Day Dinner

Sweetheart Menu #1

Course One

Mixed Green Salad

Mixed greens, ripened tomatoes, red onions and cucumbers tossed in a white balsamic vinaigrette

Mezzo Bruschetta

Crostini topped with roasted sweet peppers, marinated tomatoes, goat cheese and caramelized onions

Course Two

(Please choose one of the following)

Veal Saltimbocca

Pan seared Provimi veal topped with prosciutto, sage and fontina cheese served with truffle mash and daily vegetables

Gnocchi

Potato dumplings tossed in a wild mushroom blush sauce with truffle oil and crotonese cheese

Pollo Funghi

Pan seared chicken breast in a wild mushroom cream sauce served with truffle mash and daily vegetables

Course Three

Vanilla Crème Brûlée

Traditional French Vanilla flavoured baked custard

(\$45 per person)

www.mezzo.ca

Valentine's Day Dinner

Champagne Menu #2

Course One

Arrancini

Arborio rice with ham, peas, white wine, mozzarella & parmesan cheese served with fresh tomato basil sauce

Caprese

Cherry tomatoes, basil and fresh bocconcini cheese salad with chili spiced extra virgin olive oil, sea salt and basil pesto

Course Two

(Please choose one of the following)

Beef Tenderloin

Pan seared 'AAA' beef tenderloin with soy stained shitake mushrooms, roasted onions, white truffle oil and sea salt

Lobster Penne

Penne noodles tossed with red onions, red peppers and black tiger shrimp in a brandy blush sauce crowned with a 6oz lobster tail

Pollo Mezzo

Bacon wrapped chicken breast stuffed with wild mushrooms, dried cranberries, goat and ricotta cheeses and finished in a champagne cream sauce with apple wood truffle mash and daily vegetables

Course Three

Chocolate Joy

Chocolate Genowse filled with cream chantilly paired with white chocolate hearts and chocolate sauce

(\$65 per person)

www.mezzo.ca